

Fanshawe College

FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

Documentation (Approvals etc...)

Hospitality - Hotel and Resort Services
Management (Co-op)

2017

HTM5-6 Curriculum Modification for 2018-19

Fanshawe College

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CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

DEC 14 2017

Program Requiring Changes

CAP/12/17/102

Program Title: Hospitality - Hotel and Resort Services Management		
Program Number: HMT5/6	Date Submitted: 11/30/2017	
Dean responsible for program: David Belford	Chair: James Smith	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input checked="" type="checkbox"/> W <input type="checkbox"/> S Other:	Catalogue Year(s) Impacted: 2018/19	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 2015	
<div style="display: flex; justify-content: space-between;"> <i>I have read the reasons for the change and...</i> <i>Signature and date</i> </div>		
Dean of Faculty (Lead program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>D. Belford Dec. 12/17</i>
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (Affiliate program-impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Senior Vice President Academic (required for major changes and late DAs):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Julie Gies Jan 15/18</i>
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Jim Call</i>
Notes:		

Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.

1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).

2.0

There are several changes being made to all the DAs to create some consistency but also to add some industry standard certifications and to address some weaknesses in the area of Math foundations.

Most 2 year diplomas have had a foundational Hospitality Math added to the first semester to increase foundational knowledge.

Also all programs have had a course added that will give every student in the STHCA industry minimum requirements in the areas of food safety handling certification Smart serve certification as well as basic first aid CPR certification.

Every program has had an entrepreneurial spirit course added into the third semester to begin the process of bringing all foundational first year knowledge that can be the foundation to creating and nurturing an entrepreneurial philosophy through their program's needs.

This course is the set up and development course that flows into the last semester and the Main event course which is where they will execute the project, product or service event showcase.

2.1 The reason for the change is based on:

- ☐ A recent program review
- ☐ Program Advisory Committee feedback
- ☒ Student feedback
- ☐ KPI results
- ☐ Accreditation or other regulatory requirements
- ☒ Shared curriculum
- ☒ Trends in the field/industry
- ☐ Other (please describe):

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

- ☒ Yes
- ☐ No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

- ☒ Goal 1 - Enhance innovative practices for exceptional student learning

- ☒ Goal 2 - Manage enrolment growth
- ☐ Goal 3 - Optimize use of resources
- ☒ Goal 4 - Build sustainable sources of alternative revenue

3.0 Students

3.1 Will the change affect the cost of the program for students?

- ☐ Yes
- ☒ No

3.2 If yes, there will be an additional cost for:

- ☐ Materials (Include details):
- ☐ Equipment (Include details):
- ☐ Other (Please describe):

4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B and mark the changes in the mapping [e.g. red font])

- ☒ Yes
- ☐ No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

- ☒ No
- ☐ Yes (If yes, please explain)

5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

- ☒ No
- ☐ Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

- ☐ Lawrence Kinlin School of Business
- ☐ School of Information Technology
- ☒ School of Tourism, Hospitality and Culinary Arts
- ☐ School of Community Studies
- ☐ School of Health Sciences
- ☐ School of Nursing
- ☐ School of Public Safety
- ☐ School of Contemporary Media

- ☐ School of Design
- ☐ School of Language and Liberal Studies
- ☐ Donald J. Smith School of Building Technology
- ☐ Norton Wolf School of Aviation Technology
- ☐ School of Applied Sciences and Technology
- ☐ School of Transportation Technology and Apprenticeship
- ☐ Continuing Education
- ☐ Simcoe/Norfolk Regional Campus
- ☐ St Thomas/Elgin Regional Campus
- ☐ Woodstock/Oxford Regional Campus
- ☐ Huron/Bruce Regional Sites

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)

- ☒ No
- ☐ Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) and the Pathways Coordinator in the Centre for Academic Excellence of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- ☒ No
- ☐ Yes (If yes, consult with the Co-op office prior to submission)

6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- ☒ No
- ☐ Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- ☒ No
- ☐ Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- ☒ No
- ☐ Yes (If yes, please explain)

7.0 General College Requirements

7.1 Are changes consistent with Colleges policies?

- ☒ Yes
☐ No (If no, please explain)

7.2 Will the program meet the General Education requirements (Policy 2-B-02) as listed below?

- ☐ No
☒ Yes

Local Certificate, Ontario College Certificate and Graduate Certificate - none required)	Diploma - 3 required (minimum of 1 must be an elective)	Advanced Diploma - 4 required (minimum of 2 must be electives)
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7.3 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

- ☐ No
☒ Yes

Note: In accordance with POLICY NUMBER: 2-B-17 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).

7.4 Indicate:

- i) Total program hours before proposed change: 1265 + 130 hrs
ii) Total program hours after proposed change: 1395
iii) Level(s) in which the proposed change(s) occurs: Lv 1,2,3,4

7.4.1 Are the total program hours consistent with the requirements as listed below?

- ☒ Yes
☐ No (If no, please explain)

Local Certificate - 300 hours	Ontario College Certificate - 600 hours
Diploma - 1200 to 1400 hours	Advanced Diploma - 1800 to 2100 hours
Graduate Certificate - 600 hours	

PROGRAM MAPPING Hospitality - Hotel and Resort Services Management																
PROGRAM VOCATIONAL LEARNING OUTCOMES	Level 1									Level 2						# OF COURSES EVALUATING THE OUTCOME
	SFTY-1067 Food Safety, Smart Serve and First Aid	DEVL-1049 Career Preparation	MATH-1210 Math for Hospitality	WRIT-1042 Reason & Writing 1 - Tourism and Hospitality	HOSP-1020 Hotel and Resort Operations	HOTL-1014 Guest Relations	BEVR-1026 Beer Wines and Spirits	FDMG-1115 Service Introduction	COMP-1517 Technology for Hospitality	COMM-3080 Comm for Tourism and Hospitality	ACCT-1104 Accounting Fundamentals	HOTL1015 Front Desk Reservations	MKTG-1059 Marketing for Hospitality	FDMG-1039 Dining for Professional Success	FDMG-3048 Service Excellence	
1-Introductory																
2 - Building																
3- Culminating																
The graduate has reliably demonstrated the ability to: (Source: MTCU Code:)																
Support an industry and workplace service culture by adopting a positive attitude and professional decorum, accommodating diverse and special needs, and contributing as a team member.		1			1	2		1		1		2	2	1	2	9
Deliver customer service and solutions that anticipate, meet and/or exceed individual expectations, as well as organizational expectations, standards and objectives.	1	1	1	1		2		1		1		1	2	1	2	10
Use marketing concepts, market research, social networks, sales and revenue management strategies, relationship management skills and product knowledge to promote and sell hospitality services, products and guest experiences.				1		2		1			1	1	2		2	7
Apply business and revenue models as well as basic accounting, budgeting, financial and administration skills to support the effective management and operation of a variety of organizations delivering hospitality services and products.								1							2	4
Comply with relevant organization and workplace systems, processes, policies, standards, legal obligations and regulations, and apply risk management principles, to support and maintain efficient, safe, secure, accessible and healthy hospitality operations.	1	1	1			2	2	1				1		1	2	8
Use appropriate technologies to enhance the quality and delivery of hospitality services, products and guest experiences and to measure the effectiveness of hospitality operations.						1	1	1	1		1	1	2	1	2	9
Keep current with hospitality trends and issues, and interdependent relationships in the broader tourism industry* sectors to improve work performance and guide career development.	1	1	1		1	1	2	1		1		1	2	1	2	11
Use leadership, teamwork, conflict and relationship management skills and tools, as well as knowledge of organizational behaviour, labour relations, employment standards and human rights to contribute to a positive work environment.						2		1				1	2	1	2	6
Respond to issues and dilemmas arising in the delivery of hospitality services, products and guest experiences by using and promoting ethical behaviour and best practices of corporate social responsibility and environmental sustainability.						2	2	1				1	2		2	6
																0
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE	3	4	3	2	2	8	4	9	1	3	2	9	8	6	9	
V = Vocational Courses E = Essential Employability Skills Courses																
GM = General Education (mandatory) G = General Education (elective)																
NB - Only indicate the outcomes that are Taught & Evaluated (TE or TRE) in a course	Analysis of Mapping Results:															
PROGRAM COORDINATOR: Anne Pearson																
ACADEMIC CHAIR: James Smith																
Date Completed: December 2017																

PROGRAM MAPPING Hospitality - Hotel and Resort Services Management															
PROGRAM VOCATIONAL LEARNING OUTCOMES	Level 3						Level 4							# OF COURSES EVALUATING THE OUTCOME	TOTAL FOR PROGRAM
	FDMG-5023 Service Leadership	FINA-3048 Financial Management and Analysis	MGMT-3081 Supervisory Skills	HOTL-5002 Revenue Management	HOSP-1021 Sustainable Facilities Management	ENTP-3001 Entrepreneurial Spirit	MGMT-3082 Global Leadership	HOTL-3013 Global and Premium Service	HOSP-5001 Hospitality Human Resources Management	ECON-3008 Global Economics	HOTL-3012 Catering and Events	PLAN-5001 The Main Event	LAWS-3058 Law and Risk Management		
1 - Introductory															
2 - Building															
3 - Culminating															
The graduate has reliably demonstrated the ability to: (Source: MTCU Code:)															
Support an industry and workplace service culture by adopting a positive attitude and professional decorum, accommodating diverse and special needs, and contributing as a team member.	3		3	2	2	3	3	3	3		3	3		10	19
Deliver customer service and solutions that anticipate, meet and/or exceed individual expectations, as well as organizational expectations, standards and objectives.	3		3	2	1	3	3	3	3		3	3	3	11	21
Use marketing concepts, market research, social networks, sales and revenue management strategies, relationship management skills and product knowledge to promote and sell hospitality services, products and guest experiences.	3		3	3	3	3	3	3	3		3	3		10	17
Apply business and revenue models as well as basic accounting, budgeting, financial and administration skills to support the effective management and operation of a variety of organizations delivering hospitality services and products.	3	2	3	3	1	3	3			2	2	3	3	11	15
Comply with relevant organization and workplace systems, processes, policies, standards, legal obligations and regulations, and apply risk management principles, to support and maintain efficient, safe, secure, accessible and healthy hospitality operations.	3		3	2	2	3	3	3	3		3	3	2	11	19
Use appropriate technologies to enhance the quality and delivery of hospitality services, products and guest experiences and to measure the effectiveness of hospitality operations.	3	2	3	2	3	3	3	3	2	2	3	3	3	13	22
Keep current with hospitality trends and issues, and interdependent relationships in the broader tourism industry* sectors to improve work performance and guide career development.	3		3	2	3	3	3	3	2	2	3	3		11	22
Use leadership, teamwork, conflict and relationship management skills and tools, as well as knowledge of organizational behaviour, labour relations, employment standards and human rights to contribute to a positive work environment.	3		3	2	3	3	3	3	3		3	3	3	11	17
Respond to issues and dilemmas arising in the delivery of hospitality services, products and guest experiences by using and promoting ethical behaviour and best practices of corporate social responsibility and environmental sustainability.	3		3	2	3		3	3	3	2	3	3	3	11	17
														0	0
TOTAL # OF OUTCOMES EVALUATED BY EACH COURSE	9	2	9	9	9	8	9	8	9	4	9	9	5		
V = Vocational Courses E = Essential Employability Skills Courses															
GM = General Education (mandatory) G = General Education (elective)															
NB - Only indicate the outcomes that are Taught & Evaluated (TE or TRE) in a course															
PROGRAM COORDINATOR: Anne Pearson															
ACADEMIC CHAIR: James Smith															
Date Completed: December 2017															
Analysis of Mapping Results:															

PROGRAM MAPPING Hospitality - Hotel and Resort Services Management																
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES	Level 1										Level 2					# OF COURSES SUPPORTING THE OUTCOME
	SFTY-1067 – Food Safety, Smart Serve and First Aid	DEVL-1049 Career Strategies	MATH-1210 Math for Hospitality	WRIT-1042 Reason & Writing 1 - Tourism and Hospitality	BEVR-1026 Beer, Wines and Spirits	HOSP-1020- Hotel and Resort Operations	HOTL-1014 Guest Relations	FDMG-1107 Service Introduction	COMP-1517 Technology for Hospitality	ACCT-1104 Accounting Fundamentals	HOTL1015 Front Desk Reservations	MKTG-1059 Marketing for Tourism and Hospitality	COMM-3080 Comm for Tourism and Hospitality	FDMG-3040 Service Excellence	FDMG-1039 Dining for Professional Success	
4 = R 5 = RE 6 = TE 7 = TRE																
T = Taught R = Reinforced E = Evaluated																
The graduate has reliably demonstrated the ability to: (Source: MTCU Code:)																
																0
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.	4	4	4	6	4	4	7	4	7		7	5	7	4	5	13
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.	4	4	4	6	4	4	6	4	7		7	5	7	4	4	13
3. execute mathematical operations accurately.										7	4					2
4. apply a systematic approach to solve problems.	4	4	4	6	4		4	4	7	7	4	4	7	4	4	13
5. use a variety of thinking skills to anticipate and solve problems.	4	4	4	6	4	4	7	4	7	7	4	5	7	4	4	14
6. locate, select, organize, and document information using appropriate technology and information systems.	4	4	4	6	4	4			7	7	4	5	7		5	11
7. analyze, evaluate, and apply relevant information from a variety of sources.	4	4	4	6	4	4	7		7	7	4	5	7		5	12
8. show respect for the diverse opinions, values, belief systems, and contributions of others.	4	4	4	4	4		7	7	7		5	5	7	7	7	12
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.	4	4	4	4	4		4	6	7		4	5	7	6	5	12
10. manage the use of time and other resources to complete projects.	4	4	4	4	4	4	4	4	5	7	4	5	5	4	4	14
11. take responsibility for one's own actions, decisions, and consequences.	4	4	4	4	4	4	7	4	5		5	4	4	4	4	13
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE	9	9	9	9	9	6	8	7	9	6	10	9	9	7	9	

PROGRAM COORDINATOR: Anne Pearson

ACADEMIC CHAIR: James Smith

Date Completed: December 2017

PROGRAM MAPPING Hospitality - Hotel and Resort Services Management																
		LEVEL 3										Level 4				
PROGRAM ESSENTIAL EMPLOYABILITY SKILLS OUTCOMES		FDMG-5023 Service Leadership	HOTL-5002 Revenue Management	FINA-3048 Financial Management and Analysis	MGMT-3081 Supervisory Skills	HOSP-1021 Sustainable Facilities Management	ENTP-5001 Entrepreneurial Spirit	LAWS-3058 Law and Risk Management	MGMT-3082 Global Leadership	PLAN-5001 The Main Event	HOTL-3012 Catering and Events	ECON-3008 Global Economics	HOSP-5001 Hospitality Human Resources Management	HOTL-3013 Global and Premium Service	# OF COURSES SUPPORTING THE OUTCOME	TOTAL FOR PROGRAM
4 = R 5 = RE 6 = TE 7 = TRE																
T = Taught R = Reinforced E = Evaluatec																
The graduate has reliably demonstrated the ability to: (Source: MTCU Code :)																
1. communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.		5	5		5	7	7	4	5	5	5	4	7	5	12	25
2. respond to written, spoken, or visual messages in a manner that ensures effective communication.		5	5		5	7	7	4	5	5	5	4	7	5	12	25
3. execute mathematical operations accurately.			4	4			7		4	5	5	7	4	4	9	11
4. apply a systematic approach to solve problems.		6	4	4	4	4	7	4	4	5	5		7	4	12	25
5. use a variety of thinking skills to anticipate and solve problems.		6	4	4	4	7	7	4	4	5	5	7	4	4	13	27
6. locate, select, organize, and document information using appropriate technology and information systems.			4	4	4	7	7	4	4	5	5		4	4	11	22
7. analyze, evaluate, and apply relevant information from a variety of sources.		7	4	7	4	7	7	4	4	5	5	5	7	4	13	25
8. show respect for the diverse opinions, values, belief systems, and contributions of others.		4	4		4	4	7	4	4	5	5	4	7	4	12	24
9. interact with others in groups or teams in ways that contribute to effective working relationships and the achievement of goals.		7	4		4	7	7	4	4	5	5	4	7	4	12	24
10. manage the use of time and other resources to complete projects.		7	4	4	4	7	7	4	4	5	5	7	7	4	13	27
11. take responsibility for one's own actions, decisions, and consequences.		7	4		4	4	7	4	4	5	5	7	4	4	12	25
TOTAL # OF OUTCOMES SUPPORTED BY EACH COURSE		8	10	6	9	9	10	9	10	10	10	8	10	10		

PROGRAM COORDINATOR: Anne Pearson

ACADEMIC CHAIR: James Smith

Date Completed: December 2017

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

HMT 5.

Course Code	Existing DA Courses	Total Hours	Total Credits	DA Courses proposed	Course Code	Proposed DA Courses	Total Hours	Total Credits
Year 1					Level 1			
COMP-1517	Technology for Hospitality	45	3		COMP-1517	Technology for Hospitality	45	3
FDMG-1107	Service-Intro	90	6	remove				
DEVL-1039	Career Strategies	45	2.5	remove				
FDMG-1039	Dining for Professional Success	45	3	remove				
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3		WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3
HOSP-1020	Hotel and Resort Operations Industry	45	3		HOSP-1020	Hotel and Resort Operations Industry	45	3
HOTL-1014	Guest Relations	45	3		HOTL-1014	Guest Relations	45	3
				add	MATH-1210	Math for Hospitality	30	2
				add	FDMG-1115	Service Introduction	75	5
				add	BEVR-1026	Beers, Wines and Spirits	45	3
				add	SFTY-1067	Food Safety, Smart Serve and First Aid	15	1
				add	DEVL-1049	Career Preparation	30	2
						TOTAL	375	25
					Level 2			
COMM-3080	Comm for Tourism & Hospitality	45	3		COMM-3080	Comm for Tourism & Hospitality	45	3
ACCT-1104	Accounting Fundamentals	45	3		ACCT-1104	Accounting Fundamentals	45	3
HOTL-1015	Front Office	75	5		HOTL-1015	Front Office	75	5
ECON-3008	Global Economics	45	3					
FDMG-3040	Service Excellence	75	5					
MKTG-1059	Marketing for Tourism & Hospitality	45	3					
				add	MKTG-1059	Marketing for Tourism & Hospitality	45	3
				add	FDMG-1039	Dining for Professional Success	45	3
				add	FDMG-3048	Service Excellence	90	3
	TOTAL	690	45.5			TOTAL	345	20
Year 2					Level 3			
HOSP-1021	Sustainable Facilities Management	45	3		HOSP-1021	Sustainable Facilities Management	60	4
FINA-3048	Financial Mgmt & Analysis	45	3		FINA-3048	Financial Mgmt & Analysis	45	3
HOTL-3012	Catering & Events	45	3	remove				
LAWS-3058	Law & Risk Management	45	3	remove				
MGMT-3081	Supervisory Skills	45	3		MGMT-3081	Supervisory Skills	45	3
	Gen Ed	45	3			Gen Ed	45	3
				add	HOTL-5002	Revenue Management	45	3
				add	FDMG-5023	Service Leadership	90	3
				add	ENTP-3001	Entrepreneurial Spirit	45	3
							375	22
					Level 4			
HOSP-5001	Hospitality Human Resources Management	45	3		HOSP-5001	Hospitality Human Resources Management	45	3
HOTL-5001	Hotel Capstone	60	4	remove				
MGMT-3082	Global Hotel Leadership	60	4		MGMT-3082	Global Hotel Leadership	60	4
HOTL-3013	Global & Premium Service	45	3		HOTL-3013	Global & Premium Service	45	3
BEVR-1004	Wines of the World	45	3	remove				
HOTL-5002	Revenue Management	45	3	remove				
					HOTL-3012	Catering & Events	45	3
					ECON-3008	Global Economics	45	3
					PLAN-5001	The Main Event	15	1
					LAWS-3058	Law & Risk Management	45	3

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

TOTAL			570	38	TOTAL			300	20
PROGRAM TOTAL			1260	83.5	PROGRAM TOTAL			1395	87

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

HM76

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed	Course Code	Proposed DA Courses	Total Hours	Total Credits
Year 1					Level 1			
COMP-1517	Technology for Hospitality	45	3		COMP-1517	Technology for Hospitality	45	3
FDMG-1107	Service-Intro	90	6	remove				
DEVL-1039	Career Strategies	45	2.5	remove				
FDMG-1039	Dining for Professional Success	45	3	remove				
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3		WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45	3
COOP-1020	Co-operative Education Empl	6	1		COOP-1020	Co-operative Education Em	6	1
HOSP-1020	Hotel and Resort Operations Industry	45	3		HOSP-1020	Hotel and Resort Operations Industry	45	3
HOTL-1014	Guest Relations	45	3		HOTL-1014	Guest Relations	45	3
				add	MATH-1210	Math for Hospitality	30	2
				add	FDMG-1115	Service Introduction	75	5
				add	BEVR-1026	Beers, Wines and Spirits	45	3
				add	SFTY-1067	Food Safety, Smart Serve and First Aid	15	1
				add	DEVL-1049	Career Preparation	30	2
					TOTAL		381	26
					Level 2			
COMM-3080	Comm for Tourism & Hospitality	45	3		COMM-3080	Comm for Tourism & Hospitality	45	3
ACCT-1104	Accounting Fundamentals	45	3		ACCT-1104	Accounting Fundamentals	45	3
HOTL-1015	Front Office	75	5		HOTL-1015	Front Office	75	5
ECON-3008	Global Economics	45	3					
FDMG-3040	Service Excellence	75	5					
MKTG-1059	Marketing for Tourism & Hospitality	45	3					
				add	MKTG-1059	Marketing for Tourism & Hospitality	45	3
				add	FDMG-1039	Dining for Professional Success	45	3
				add	FDMG-3040	Service Excellence	90	3
	TOTAL	696	46.5		TOTAL		345	20
Year 2					Level 3			
HOSP-1021	Sustainable Facilities Management	45	3		HOSP-1021	Sustainable Facilities Management	60	4
FINA-3048	Financial Mgmt & Analysis	45	3		FINA-3048	Financial Mgmt & Analysis	45	3
HOTL-3012	Catering & Events	45	3	remove				
LAWS-3058	Law & Risk Management	45	3	remove				
MGMT-3081	Supervisory Skills	45	3		MGMT-3081	Supervisory Skills	45	3
	Gen Ed	45	3			Gen Ed	45	3
HOTL-5002	Revenue Management	45	3		HOTL-5002	Revenue Management	45	3
				add	FDMG-5023	Service Leadership	90	3
				add	ENTP-3001	Entrepreneurial Spirit	45	3
							375	22
					level 4			
HOSP-5001	Hospitality Human Resources Management	45	3		HOSP-5001	Hospitality Human Resources Management	45	3
HOTL-5001	Hotel Capstone	60	4	remove				
MGMT-3082	Global Hotel Leadership	60	4		MGMT-3082	Global Hotel Leadership	60	4
HOTL-3013	Global & Premium Service	45	3		HOTL-3013	Global & Premium Service	45	3
BEVR-1004	Wines of the World	45	3	remove				
					HOTL-3012	Catering & Events	45	3
					ECON-3008	Global Economics	45	3
					PLAN-5001	The Main Event	15	1

APPENDIX A: PROPOSED CURRICULUM MODIFICATION

					LAWS-3058	Law & Risk Management	45	3
TOTAL		570	38	TOTAL			300	20

PROGRAM TOTAL 1266 84.5

PROGRAM TOTAL 1401 88

Degree Audit Report

Catalog: 2017/2018

18/19

Program: HMT5

Name: Hospitality - Hotel and Resort Services Management

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: HMT5 - Hospitality-Hotel & Resort Svc

Div: THS - Tourism, Hospitality & Culinary Arts

Co-Op Indicator: N/A

Academic Program Requirement

Total Credits: 86.50	Residency Reqmt: 22.00
GPA Requirement: 2.00	Residency Reqmt GPA: 2.00
Minimum Grade: D	

Academic Requirement: HMT5.17 Hospitality - Hotel and Resort Services Management

Major: HMT5

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Year 1

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
MKTG-1059	Marketing for Tourism & Hospitality	45.00	3.00	
remove: DEVL-1039	Career Strategies	45.00	2.50	
FDMG-1039	Dining for Professional Success	45.00	3.00	**
WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
COMM-3080	Comm for Tourism & Hospitality	45.00	3.00	
HOSP-1020	Hotel & Resort Operations	45.00	3.00	
HOTL-1014	Guest Relations	45.00	3.00	
remove: FDMG-1107	Service-Intro	90.00	6.00	
COMP-1517	Technology for Hospitality	45.00	3.00	
ACCT-1104	Accounting Fundamentals	45.00	3.00	
HOTL-1015	Front Office	75.00	5.00	
ECON-3008	Global Economics	45.00	3.00	
remove: FDMG-3040	Service Excellence	75.00	5.00	

Subrequirement: Year 2

Gen Ed - Take a 3 credit General Education elective course Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
HOSP-5001	Hospitality Human Resources Management	45.00	3.00	
remove: BEVR-1004	Wines of the World	45.00	3.00	**
HOSP-1021	Sustainable Facilities Management	45.00	3.00	
remove: HOTL-5001	Hotel Capstone	60.00	4.00	
MGMT-3082	Global Hotel Leadership	60.00	4.00	
HOTL-3013	Global & Premium Service	45.00	3.00	
FINA-3048	Financial Mgmt & Analysis	45.00	3.00	
HOTL-3012	Catering & Events	45.00	3.00	
LAWS-3058	Law & Risk Management	45.00	3.00	
HOTL-5002	Revenue Management	45.00	3.00	
MGMT-3081	Supervisory Skills	45.00	3.00	

Degree Audit Report

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Year 2

Subrequirement: Program Residency

Students Must Complete a Minimum of 22 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:

Approved by Dean:

Department and Date:

Date:

General Education Approved By (as appropriate):

Date:

Add Level 1

MATH - 1210 - math for Hospitality	30	2.
BEVR - 1026 - Bev, wine & Spirits	45	3.
DEVL - 1049 Career Preparation	80	2.
SPTH - 1007 - Food Safety, Smart Serve & First Aid	15	1
MANI - 1114 Service Introduction	75	3.

Add Level 2.

FDMG - 8018 - Service Excellence	90	4
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Add Level 3.

FDMG - 5023 Senior Leadership	90	4.
ENTP - 3001 Entrepreneurial Spirit	45	3.
PLAN - 5001 The Main Event	15	1

Add Level 4:

PLAN - 5001

TG
Jan 15/18

Degree Audit Report

Catalog: 2017/2018

Program: HMT6

Name: Hospitality - Hotel and Resort Services Management (Co-op)

Department: THS - Tourism, Hospitality & Cul.

Academic Level: PS

CCD: 8 - 4AcadSem/1200-1400hrs

Credential: Ontario College Diploma

Grade Scheme: LG2

Major: HMT5 - Hospitality-Hotel & Resort Svc

Div: THS - Tourism, Hospitality & Culinary Arts

Co-Op Indicator: Mandatory Co-op

Academic Program Requirement

Total Credits: 87.50

Residency Reqmt: 22.00

GPA Requirement: 2.00

Residency Reqmt GPA: 2.00

Minimum Grade: D

Academic Requirement: HMT6.17 Hospitality - Hotel & Resort Services Management

Major: HMT5

Grade Scheme: LG2

Minimum GPA: 2.00

Minimum Grade:

Subrequirement: Year 1

Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
✓MKTG-1059	Marketing for Tourism & Hospitality	45.00	3.00	
remove ✓DEVL-1039	Career Strategies	45.00	2.50	
✓FDMG-1039	Dining for Professional Success	45.00	3.00	**
✓WRIT-1042	Reason & Writing 1-Tourism/Hospitality	45.00	3.00	
✓COMM-3080	Comm for Tourism & Hospitality	45.00	3.00	
✓HOSP-1020	Hotel & Resort Operations	45.00	3.00	
✓HOTL-1014	Guest Relations	45.00	3.00	
remove ✓FDMG-1107	Service-Intro	90.00	6.00	
✓COMP-1517	Technology for Hospitality	45.00	3.00	
✓ACCT-1104	Accounting Fundamentals	45.00	3.00	
✓HOTL-1015	Front Office	75.00	5.00	
✓ECON-3008	Global Economics	45.00	3.00	
remove ✓FDMG-3040	Service Excellence	75.00	5.00	

Subrequirement: Year 2

Gen Ed - Take a 3 credit General Education elective course Take all of the following Mandatory Courses:

		Total Hours	Total Credits	GE
✓HOSP-5001	Hospitality Human Resources Management	45.00	3.00	
remove ✓BEVR-1004	Wines of the World	45.00	3.00	**
✓HOSP-1021	Sustainable Facilities Management	45.00	3.00	
remove ✓HOTL-5001	Hotel Capstone	60.00	4.00	
✓MGMT-3082	Global Hotel Leadership	60.00	4.00	
✓HOTL-3013	Global & Premium Service	45.00	3.00	
✓FINA-3048	Financial Mgmt & Analysis	45.00	3.00	
✓HOTL-3012	Catering & Events	45.00	3.00	
✓LAWS-3058	Law & Risk Management	45.00	3.00	
✓HOTL-5002	Revenue Management	45.00	3.00	
✓MGMT-3081	Supervisory Skills	45.00	3.00	

Degree Audit Report

Subrequirement: Co-op Course

Take the following Mandatory Course - Normally Taken in Level 1 or 3

COOP-1020

Co-operative Education Employment Prep

Total Hours	Total Credits	GE
6.00	1.00	

Subrequirement: Gen Ed - Electives

Take 3 General Education Credits - Normally taken in Year 2

Subrequirement: Program Residency

Students Must Complete a Minimum of 22 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:

Approved by Dean:

Dec 14 2017 STHCA
Department and Date:

Date:

General Education Approved By(as appropriate):

Date:

ADDLevel 1:

MATH-1210, Math for Hospitality = 30 hours
 BEVR-1026, Beer, Wines, Spirits = 45 hours
 DEVL-1049, Career Preparation = 30 hours
 SFTY-1067 Sani, SS & CPR = 15 hours
 FDMG-1114, Service Introduction = 75 hours

TH
Jan 15/18Level 2:

FDMG-3048, Service Excellence = 90 hours

Level 3:

FDMG-5023, Service Leadership = 90 hours

ENTP-3001, Entrepreneurial Spirit = 45 hours
 GEN-XXXX, General Education Elective = 45 hours

Level 4:

PLAN-5001- The Main Event, = 15 hours

DEGREE AUDIT 2018

School:		Program Number:	HMT5 / HMT6 (CO-OP)	
Program Title:	Hospitality- Hotel & Resort Services Management	Credential:	<input type="checkbox"/> Certificate <input type="checkbox"/> Graduate Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Degree	
Delivery Mode:	<input checked="" type="checkbox"/> Co-Op <input type="checkbox"/> Non - Co-Op <input type="checkbox"/> Fast Track	Duration (Semesters):	<input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8 <input type="checkbox"/> 9	
Intake:	Fall 2018			

Course Code	Course Title	Co/Pre Requisite (Course Code)	Lab Hours	Lecture Hours	Field Placement Hours	Total Course Hrs (Lab + Lecture + Field)	Weeks (14)	Course Code
Semester 1								
HOSP-1020	Hotel and Resort Operations		0	3	0	3	15	45
MATH-1210	Math for Hospitality		0	2	0	2	15	30
HOTL-1014	Guest Relations	150	0	3	0	3	15	45
BEVR-1026	Beer, Wines, Spirits		3	0	0	3	15	45
DEVL-1049	Career Preparation		0	2	0	2	15	30
SFTY-1076	Sani/SS and CPR	170	0	1	0	1	15	15
COOP-1020	Co-operative Education Employment Prep		1	0	1	1	15	6
FDMG-1114	Service Introduction		5	0	0	5	15	75
COMP-1517	Technology for Hospitality		0	3	0	3	15	45
WRIT-1042	Reason & Writing 1-Tourism& Hospitality		0	3	0	3	15	45
			8	17	0	26	Total	381
Semester 2								
ACCT- 1104	Accounting Fundamentals		0	3	0	3	15	45
HOTL-1015	Front Desk and Reservations		0	5	0	5	15	75
FDMG-1039	Dining for Professional Success	150	0	3	0	3	15	45
FDMG-3048	Service Excellence		6	0	0	6	15	90
MKTG-1059	Marketing for Hospitality		0	3	0	3	15	45
COMM-3080	Comm for Tourism and Hospitality		0	3	0	3	15	45
			6	17	0	23	Total	345
Semester 3								
FDMG-5023	Service Leadership		6	0	0	6	15	90
FINA-3048	Financial Management and Analysis		0	3	0	3	15	45
HOSP-1021	Sustainable Facilities Management		0	4	0	4	15	60
MGMT-3081	Supervisory skills		0	3	0	3	15	45
HOTL-3011	Revenue Management		0	3	0	3	15	45
ENTP-3001	Entrepreneurial Spirit		0	3	0	3	15	45
GEN-XXXX	General Education Elective		0	3	0	3	15	45
			0	19	0	25	Total	375
Semester 4								
HOTL-3012	Catering and Events		0	3	0	3	15	45
ECON-3008	Global Economics		0	3	0	3	15	45
MGMT-3082	Global Hotel Leadership		0	4	0	4	15	60
PLAN-5001	The Main Event		0	1	0	1	15	15
LAWS-3058	Law & Risk Management		0	3	0	3	15	45
HOSP-5001	Hospitality Human Resources Management		0	3	0	3	15	45
HOTL-3013	Global and Premium Service		0	3	0	3	15	45
			0	45	0	20	Total	300
Minimum Grade Required: C								
						Total Program Hours:	1401	

please send
 To Tiffany.

DEGREE AUDIT 2018

School:	Hospitality- Hotel & Resort Services Management		Program Number:	HMT5	
Program Title:			Credential:	<input type="checkbox"/> Certificate <input type="checkbox"/> Graduate Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Degree	
Delivery Mode:	<input checked="" type="checkbox"/> Co-Op <input type="checkbox"/> Non - Co-Op <input type="checkbox"/> Fast Track		Duration (Semesters):	<input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 6 <input type="checkbox"/> 8 <input type="checkbox"/> 9	
Intake:	Fall 2018				

Course Code	Course Title	Co/Pre Requisite (Course Code)	Lab Hours	Lecture Hours	Field Placement Hours	Total Course Hrs (Lab + Lecture + Field)	Weeks (14)	Course Code
Semester 1								
HOSP-1020	Hotel and Resort Operations		0	3	0	3	15	45
MATH-1210	Math for Hospitality		0	2	0	2	15	30
HOTL-1014	Guest Relations	50	0	3	0	3	15	45
BEVR-1026	Beer, Wines, Spirits		3	0	0	3	15	45
DEVL-1049	Career Preparation		0	2	0	2	15	30
SFTY-1076	San/SS and CPR	170	0	1	0	1	15	15
FDMG-1114	Service Introduction		5	0	0	5	15	75
COMP-1517	Technology for Hospitality		0	3	0	3	15	45
WRIT-1042	Reason & Writing 1-Tourism& Hospitality		0	3	0	3	15	45
			8	17	0	25	Total	375
Semester 2								
ACCT- 1104	Accounting Fundamentals		0	3	0	3	15	45
HOTL-1015	Front Desk and Reservations		0	5	0	5	15	75
FDMG-1039	Dining for Professional Success	150	0	3	0	3	15	45
FDMG-3048	Service Excellence		6	0	0	6	15	90
MKTG-1059	Marketing for Hospitality		0	3	0	3	15	45
COMM-3080	Comm for Tourism and Hospitality		0	3	0	3	15	45
			6	17	0	23	Total	345
Semester 3								
FDMG-5023	Service Leadership		6	0	0	6	15	90
FINA-3048	Financial Management and Analysis		0	3	0	3	15	45
HOSP-1021	Sustainable Facilities Management		0	4	0	4	15	60
MGMT-3081	Supervisory skills		0	3	0	3	15	45
HOTL-3011	Revenue Management		0	3	0	3	15	45
ENTP-3001	Entrepreneurial Spirit		0	3	0	3	15	45
GEN-XXXX	General Education Elective		0	3	0	3	15	45
			0	19	0	25	Total	375
Semester 4								
HOTL-3012	Catering and Events		0	3	0	3	15	45
ECON-3008	Global Economics		0	3	0	3	15	45
MGMT-3082	Global Hotel Leadership		0	4	0	4	15	60
PLAN-5001	The Main Event		0	1	0	1	15	15
LAWS-3058	Law & Risk Management		0	3	0	3	15	45
HOSP-5001	Hospitality Human Resources Management		0	3	0	3	15	45
HOTL-3013	Global and Premium Service		0	3	0	3	15	45
			0	45	0	20	Total	300
Minimum Grade Required: C								
Total Program Hours:								1395

please send
to Tiffany